

# INFORMATION LETTER

Not for  
Publication

NATIONAL CANNERS ASSOCIATION

For Members  
Only

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## Pack and Stock Reporting

The need for statistical information regarding various operations of the canning industry is becoming more apparent with each year. The demands of government during wartime serve to emphasize the importance of accurate and reliable statistical facts. The N.C.A. has established itself as the dependable source for this type of information and must therefore be ready to furnish reliable statistics of the current as well as the historical situation. It is obvious that prompt cooperation from members of the industry is indispensable. Consequently, it is urged that every canner return as promptly as possible the requests of the Division of Statistics for information on packs and stocks.

## NPA Order 1 Limits Inventory Stocks of Selected Materials

"To prevent the accumulation of excessive inventories of materials in short supply," the National Production Authority on September 18 issued Regulation 1, restricting receipts, deliveries and orders on specified materials.

Covered in the order are certain building materials and forest products, including box crates and package shooks; iron and steel, including tinplate, terne plate, and black plate; a number of metals and minerals, including tin; rubber materials; and selected textile materials, including burlap.

"This regulation does not apply to ultimate consumers buying for personal or household use but does apply to everyone else buying or selling either for use or for resale (including resale in export trade)."

The order requires the maintenance of inventory stocks at not more than a "practicable minimum working inventory," which is defined as "the smallest quantity of material from which a person can reasonably meet his deliveries or supply his services on the basis of his currently scheduled method and rate of operation. In the absence of unusual circumstances, if

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## Ralph S. Trigg and PMA Direct Food Controls

Ralph S. Trigg, as Administrator of the Production and Marketing Administration, has been delegated responsibility for planning and carrying out, under Secretary Brannan's general direction and supervision, the functions under the Defense Production Act of 1950 with respect to food, farm equipment, and fertilizer which were delegated to the Secretary of Agriculture in the President's Executive Order No. 10161.

Mr. Trigg, in turn, has assigned these responsibilities within PMA. On September 20 he announced the establishment of new organization units to coordinate and supervise the agency's defense program activities, and some related organizational shifts.

He also announced that the existing commodity and functional branches and offices of PMA were given basic responsibility for developing and carrying out programs and activities related to their normal fields of operation. PMA state and county committees, commodity offices, and other field offices will be responsible for field administration of agricultural defense activities assigned to PMA in production, storage, distribution, allocation, and related fields.

Organizational changes and new units established to coordinate PMA

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## H. B. McCoy Heads Industry Operations Group in NPA

H. B. McCoy was appointed this week by NPA Administrator William H. Harrison to be Assistant Administrator for Industry Operations.

In that capacity, Mr. McCoy and his staff will administer NPA limitation, conservation, and allocations orders. In addition, the NPA Industry Operations Bureau will schedule the production and delivery of critical components and end-products when necessary; direct the utilization of facilities to maintain schedules and assure the best utilization of productive facilities; take spot action to expedite production; and advise procurement agencies on placement of defense orders to avoid industry dislocations

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## Effect of Pesticide Chemicals on Canned Foods Described By N.C.A. in Final Session of FDA Hearing on Tolerances

At the request of the Food and Drug Administration, the N.C.A. on September 13 presented evidence on the effect of pesticide chemicals on the flavor of canned foods. On September 15, the FDA hearing on insecticide tolerances was terminated.

C. J. Tressler of the N.C.A. Washington Research Laboratory presented the results of flavor tests on samples of canned foods furnished by experiment station research entomologists.

At the request of the N.C.A., evidence pertaining to off-flavor in canned foods as a result of chemical treatment was presented by Dr. S. E. A. McCallan of Boyce Thompson Institute, Prof. L. O. Van Blaricom of the South Carolina Agricultural Experi-

ment Station, and Dr. W. A. Rawlins of Cornell University.

Details of these presentations are included in the summary of the final week's proceedings, on page 282.

As each of these summaries has appeared, reprints have been made. Complete sets of summaries of the proceedings at the FDA hearing are available on request to the Raw Products Bureau in Washington or to the Western Branch Laboratory.

## INSECTICIDES

### Food and Drug Pesticide Tolerance Hearings

Following is a summary, prepared by Association Counsel and staff, of the proceedings of the FDA hearing on insecticide tolerances from September 11 through the closing date of the hearing, September 15, 1950.

The Food and Drug Administration hearing on insecticide tolerances was concluded during the week of September 11.

Testimony was begun by J. R. Callaway, secretary of the Food Standards Committee, of the FDA. He suggested that the 1944 fluorine regulations be amended because of the intervening development of many new insecticides and insecticidal information, all of which alters the 1944 picture. Dr. E. P. Laug of FDA said that the best toxicity measurement of fluorine containing compounds is their effect upon teeth. The amount of fluorine which can cause adverse effects upon human teeth is a daily intake of 1 to 2 mg per day; therefore, a safe daily intake is 1 mg or less.

T. F. Cleary of the Geary Chemical Corp. gave additional residue data on Metacide, the active ingredient of which is 1 part parathion and 4 parts methyl homologue of parathion. Residue on Jonathan apples 3 days after the last of 5 applications was zero; residue on tomatoes 21 days after application also was zero. Mr. Cleary gave a brief description of a new organic thiophosphate insecticide which will be commercially known as Potasan. It shows promise as a control of pea aphids, mites, and the Mexican bean beetle. Residues appear to be quite low.

Dr. Floyd Smith of the USDA presented residue information on parathion and TEPP when applied as aerosol sprays in a greenhouse. His data showed that there is a rapid breakdown of both materials within 8 days after application even though used within the reasonably constant temperatures of a greenhouse. The indication is that, if necessary parathion can be applied at or near harvest without undue residues. R. H. Carter of the USDA said it may be expected that parathion residues on the surfaces of fruits and vegetables will be less than 0.1 ppm 3 to 4 weeks after application. The maximum arsenic residue on cherries was 13.2 ppm following application by speed sprayer. Methoxychlor residue of 15.5 ppm was found on the bottom of cherry trees immediately after application.

C. J. Tressler of the National Canners Association Laboratories reported the final results of joint studies of insecticide residues on green beans and apricots conducted by the N.C.A. Western Branch Laboratory with the Oregon Experiment Station and the

University of California. DDT, methoxychlor and parathion residues on green beans were all very low. DDT sprays resulted in higher residues than when applied as dusts but in all cases it was less than 1 ppm. No significant amount of parathion was detected except immediately after application. Methoxychlor was applied at a slightly higher rate than DDT and had correspondingly higher residues. All insecticide residues found in the canned beans were too low to be of any practical significance. The completed work on the apricot residue studies gave further support to Dr. Hoskins' previously expressed conclusion that DDT, DDD and methoxychlor residue removal from apricots is still an unsolved problem.

Mr. Tressler also testified on the extensive N.C.A. investigations into off-flavor caused in canned foods by insecticide residues. One of the more significant points he brought out was that some insecticides develop off-flavor only after prolonged storage. Other points in his testimony were that excessive applications of chlordane to peaches gives them an off-flavor; more than 2 applications of BHC usually results in off-flavor; and parathion treated peaches were normal. Samples treated with 97 percent gamma BHC were normal when freshly canned but definitely off-flavor 8 months after processing.

Several other witnesses also testified on off-flavors caused by insecticide residues. Dr. S. E. A. McCallan of the Boyce Thompson Institute testified that preliminary studies conducted by them show that arathane and chlordane can be readily detected when present in amounts as low as 2 ppm. Other results are as yet inconclusive. L. O. Van Blaricom of the South Carolina Agricultural Experiment Station said no abnormal flavor was found in fresh, frozen or canned peaches sprayed with 9 applications of chlordane or parathion. Each of four different technical benzene hexachloride compositions affected the flavor of fresh and canned peaches while only two of them affected frozen peaches. Dr. W. A. Rawlins of Cornell University reported off-flavor studies conducted by them. The conclusion he expressed is that BHC and lindane, when used in the soil in sufficient quantities to accomplish wireworm control will impart off-flavor and odor to potatoes.

Dow Chemical Company witnesses gave further information about their experimental miticide, K 6451 (parachlorophenyl para chlorobenzene sulfonate). They said field tests show it to have good residual qualities and to be effective against mites on deciduous

fruit trees such as apple, peach, plum, prune and cherry. Residue, 1 week after single applications, was 2.5 ppm on pears and 3.5 ppm on apricots.

Dr. J. N. Judy of the U. S. Rubber Company said that a colorimetric procedure can be used in analyzing Aramite and that other and more satisfactory procedures are being investigated.

F. Rieders, testifying for Sharples Chemicals, said that their product, Endothal, which is the disodium salt of 3,6-endoxohexahydrophthalic acid, has low residues and is quite stable when exposed to air.

Commercial Solvent Corporation witnesses presented additional information on their dilan insecticide which is a combination of the propane and butane base of 2-nitro-1, 1-bis (p-chlorophenyl). They said it shows promise against the corn borer, plum curculio, Mexican bean beetle and blister beetle. Residue analyses have disclosed no penetration of dilan into the pulp of the fruit. Surface residues drop off rapidly 7 or 8 days after application.

Dr. B. C. Dickinson discussed the effectiveness of the U. S. Industrial Chemical Compound 469 and piperonyl cyclonene. The latter is used in combination with pyrethrins and rotenone and is called CPR. Individual residues of such combinations are difficult to determine. He said these materials are effective controls of the Mexican bean beetle, imported cabbage worms, potato leafhopper and onion thrips. Compound 469 has effective synergistic action when combined with ryania for control of the European corn borer.

Dr. Horsfall of the American Cyanamid Company testified as to additional labeling claims for parathion. The newest labels say that parathion should not be applied within 30 days of harvest on deciduous fruit crops. It may be applied up to 21 days of harvest for most vegetables, with the exception of sweet corn on which it may be applied 12 days before harvest. It should not be applied to berries after the fruit sets or before harvest.

Further toxicity information on Dithane Z-78 was given by Dr. H. B. Haag of the Medical College of Virginia. Recently completed experiments show zinc ethylene bisdithiocarbamate, the active ingredient of Dithane Z-78, is poorly absorbed from the gastro-intestinal tract of the rat. This poor absorption is probably due to low solubility and in Dr. Haag's opinion lends added justification to his previously recommended tolerance of 20 ppm for Dithane Z-78.

The first testimony given at the hearings on additive toxicity was presented by Dr. J. P. Frawley of the FDA. He said that an admittedly inconclusive test using DDT, methoxychlor, toxaphene, lindane, chlordane and parathion indicated that they were additive but no more than that. There

was no indication of any synergistic effect. It was his recommendation that tolerances for mixed insecticides should not exceed the maximum safe limit of any one of the insecticides in the group.

Dr. J. N. Wickert of the Union Carbide and Carbon Chemicals Corporation presented additional glyoxalidine residue data on cherries and apples. Analysis of 70 lots of canned and fresh cherries showed 50 of them had nil residue, 5 had 1 ppm and the others had only slightly more. Of 92 lots of apples, 27 had nil residue, 22 had 1 ppm, 27 had 2 ppm, 15 had 3 ppm, and 1 lot had 4 ppm. These residues resulted from the application of regular commercial sprays. Union Carbide witnesses also introduced data which indicated that differences in geographical areas have more to do with metal residues than the particular fungicide applied.

Dr. Frank Dutra presented more toxicity data on aldrin and dieldrin for the Julius Hyman Company. He stated that hay containing 8 ppm of aldrin has no deleterious effect upon large animals. There were no pathologic changes in rats fed 5 ppm or less of aldrin or 25 ppm or less of dieldrin. He concluded that they are less toxic than DDT.

A. A. Danish stated that aldrin residues on peaches 90 days after application were zero on the surface and .22 ppm as a result of penetration. Twenty-seven days after application, the surface residue was zero but penetration was 0.24 ppm. Dieldrin residues were quite similar.

Dr. O. Grummitt of Sherwin-Williams, manufacturers of Dimite, di-phenyl chlorophenyl methylcarbinol, described its label, its chemical description and schedule recommendations. It is recommended only for control of mites. He described various analytical methods which can be used in analyzing for Dimite. No residue data are yet available.

In refutation of FDA testimony that phenyl mercuric acetate is stored more rapidly in the kidneys of rats than are metallic mercuries, Dr. C. W. Reed of California Spray reported on toxicological experiments conducted by Dr. Herman Shelanski of Philadelphia, and said recent experiments gave contrary results. Phenyl mercuric acetate on apple peels was fed to rats and there was no storage. Evidently, the ingestion with apple peel effects a chemical change which discourages absorption into the blood stream. SR-406 residue on sour cherries 24 hours after the last of 4 applications was 28 ppm and 11.7 after 9 days. It was 8.1 ppm on apricots, 2 months after the last spray.

The first residue data on R-242 was presented by Dr. Persing of the Stauffer Chemical Company. Thirty days after application of a 3 pound 50 percent spray there was 1.2 ppm left on oranges. A 2 pound 50 percent spray

on apricots resulted in 18 ppm 15 days later. He stated that washing caused a definite reduction in R-242 residue.

This concluded the hearing, which began January 17, 1950. During the nine months over which the hearing extended, an immense record of 9,000 pages of testimony and 1,300 exhibits has been accumulated. This record contains testimony by 255 leading entomologists, plant pathologists, chemists, toxicologists and insecticide experts. It represents a store of information which will be condensed into legal briefs by all interested parties. These will be filed by November 15, 1950. It is expected that sometime in 1951 the Federal Security Administrator will issue insecticide residue tolerances which will be applicable to all fresh fruits and vegetables sold in interstate commerce.

### Invitations for Bids

Conners desiring to receive invitations for bids may get on the mailing list to receive them by writing the following purchasing offices and listing the products on which they desire to bid:

★ Quartermaster Purchasing Offices—1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

Purchase Division, Federal Supply Service, General Services Administration, 7th and D Streets, S. W., Washington 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The QMC has invited sealed bids to furnish the following:

LUNCHEON MEAT—quantities in 6-lb. cans. Bids due in Chicago by Sept. 26 (QM-11-009-51-602).

LUNCHEON MEAT—quantities in 6-lb. cans. Bids due in Chicago by Sept. 23 (QM-11-009-51-653).

CRANBERRY SAUCE—quantities in No. 10 cans. Bids due in Chicago by Sept. 29 (QM-11-009-51-630).

PEAS—quantities in No. 2 or 303 cans. Bids due in Chicago by Sept. 25 (QM-11-009-51-639).

CHILI CON CARNE—quantities in No. 10 cans. Bids due in Chicago by Sept. 28 (QM-11-009-51-656).

APRICOTS—quantities in No. 10 or No. 2½ cans. Bids due in Oakland by Oct. 3 (QM-04-498-51-109 and -110).

APPLESAUCE—quantities in No. 10 and No. 2 cans. Bids due in Chicago by Oct. 3 (QM-11-009-51-476).

SAUERKRAUT—quantities in No. 10 cans. Bids due in Chicago by Oct. 4 (QM-11-009-51-618 and -619).

JELLIES—quantities in No. 10 cans. Bids due in Chicago by Oct. 10 (QM-11-009-51-595).

JAMS—quantities in No. 10 and No. 2 cans. Bids due in Chicago by Oct. 10 (QM-11-009-51-550, -562, -583, -614 and -615).

ORANGE JUICE—quantities in 46-oz. cans. Bids due in Chicago by Oct. 10 (QM-11-009-51-631).

TOMATO PASTE—quantities in No. 10, No. 2½ and No. 2 cans. Bids due in Oakland by Oct. 16 (QM-04-498-51-104, -106, -107 and -108).

The Veterans Administration has invited sealed bids to furnish the following:

FIGS—quantities of water-pack in No. 2 cans and syrup-pack in No. 10 cans or other sizes. Bids due by Oct. 10 (S-87).

## CONGRESS

### Watchdog Committee Named Under Defense Production Act

Membership of the Joint Committee on Defense Production, the watchdog committee on the Defense Production Act of 1950, was completed this week with the appointment of the House members.

The Joint Committee comprises Senators Maybank (S.C.), Fulbright (Ark.), Robertson (Va.), Tobey (N.H.), and Capehart (Ind.), and Representatives Brown (Ga.), Patman (Tex.), Hays (Ark.), Gamble (N.Y.), and Talle (Iowa).

All are members of the Banking and Currency Committees of their respective houses.

### NPA Industry Operations Group

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and to assure maximum use of available production facilities.

Mr. McCoy has been Director of the Office of Industry and Commerce in the Commerce Department since last June, when that office was created. He originally entered the Commerce Department in January, 1920, as an employee in the Bureau of the Census. Mr. McCoy transferred to the Treasury Department in December, 1920, and then returned to the Commerce Department in 1928.

Since that time he has served continuously in a number of posts. He has been Chief of the Specialties Division, Chief of the Industrial Economy Division, Chief of the Office of International Trade Commodities Branch, Director of the Office of Materials Distribution, and Deputy Director and Director of the Office of Domestic Commerce.

As Director of OMD, Mr. McCoy was responsible for administration of Conservation Order M-81.

Two other staff appointments to the NPA also were announced this week.

H. Howard Chase has been granted a leave of absence from his post as Director of Public Relations of General Foods Corporation and will serve as Consultant. H. George Wilde, who has been engaged both in business and farming in New England, will be an assistant to the Administrator.



## FARM PRODUCTS

### Concentrated Orange Juice

A concentrated orange juice export program was announced by the U. S. Department of Agriculture September 13, to be effective September 18. This program is similar to the one in effect last year under which a shipment of 1,800 gallons of concentrate was exported to Norway. The purpose of the program is to make available a small quantity of concentrated orange juice, not over 1,800 gallons to any one of six Marshall Plan countries, for experimental feeding of children and expectant mothers. Sales for export must be made before June 30, 1951. It is expected that the government payment will approximate 80 to 85 percent of the price, f.o.b. processing plant.

Terms of the offer were published in the *Federal Register* of September 16. Terms of the offer and additional information may be obtained from the Fruit and Vegetable Branch of PMA, attention F. N. Andary.

## TRAFFIC

### Restrictions on Ferry Cars

As another step toward the full utilization of freight cars throughout the country, the Interstate Commerce Commission has ordered a general prohibition against the use of trap or ferry cars for moving freight between contiguous cities and between points within a city. The order became effective September 20.

### Direction of Food Controls

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defense activities were reported as follows:

"(1) An Office of Requirements and Allocations will serve as the central coordinating point for the development and determination of over-all food supply availability and requirements, allocations, production adjustments, and related programs. F. Marion Rhodes, formerly deputy director of the PMA Price Support and Foreign Supply Branch, will head this Office.

"(2) An Office of Materials and Facilities will supervise the over-all determination of requirements for machinery, equipment, materials and services needed in connection with pro-

duction, processing, transportation and handling of food and agricultural commodities. This Office will then serve as a claimant before appropriate agencies in securing the necessary allocation and distribution of essential materials and supplies. L. B. Taylor, formerly director of the Price Support and Foreign Supply Branch, will head this Office.

"(3) An Administrator's Program Staff will assist the administrator's office in the development and coordination of defense program policies and plans. Harry I. Dunkleberger, formerly chief of the PMA Program Management Staff, will head this new unit.

"(4) A Price Staff will be responsible for evaluations and recommendations with regard to price questions, including the use of price mechanisms to stimulate production, the effect of legal price minimum and other price provisions of the Defense Production Act, and the relationship of price to allocation controls, distribution, purchasing, inventory management and related activities. J. Murray Thompson, formerly deputy director of the Price Support and Foreign Supply Branch, will head this new staff.

"(5) The former PMA Food Distribution Programs Branch has been redesignated as the Food Distribution Branch. Its broadened responsibilities will include determining civilian food supply requirements and directing cooperative programs and operations related to the food supply and its distribution. Leonard R. Trainer will continue to head this Branch.

"(6) The former Price Support and Foreign Supply Branch and the former Program Management Staff have been abolished, and their functions and responsibilities have been reassigned either to the newly created units or to other branches and offices."

In carrying out defense production programs and activities, PMA will cooperate fully with other agencies of the Department of Agriculture and with other government agen-

cies and services in developing and carrying out over-all defense production activities, according to the USDA announcement.

Commenting on the delegation of responsibilities, Secretary Brannan said:

"We are fortunate in that the administrative structure needed to carry out our part of the activities under the Defense Production Act is already established in the Department of Agriculture. The Production and Marketing Administration includes practically all of the commodity and functional services which directed food and agricultural programs during World War II. All that will be needed now is a minimum or coordinating and supervisory machinery to see that our efforts are geared closely into the national defense effort."

### NPA Order 1

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the ratio of a person's inventory to his currently scheduled operations is substantially greater than the ratio which he found it necessary to maintain between inventory and operations during the recent past, his inventory will be considered excessive."

The essentials of NPA Regulation 1 are the list of materials affected and the requirement that inventories be kept at the same "ratio" with operating supplies that prevailed in "the recent past" except under "unusual circumstances", but the order does not specify what constitutes "unusual circumstances" nor does it define "ratio" or the period referred to as "the recent past." The regulation, therefore, is in character with the Administration's announced intention of keeping economic controls pretty much on a voluntary basis.

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